

La Perle

Dinner Menu

Appetisers

Selection of Chef's Appetisers

Vengande Nocturne Melon Blanc

Starters

Double Baked Dorset Blue Vinney Soufflé with Spring Onion Cream

OR

Lymington Lobster and Salmon Ravioli, Baby Spinach, Lemongrass Bisque

Classic Style Organic Gruner Veltliner

Mains

Roasted Fillet of Wild Sea Bass, Samphire, Brown Shrimps, Crushed Jerseys,
Confit Tomato, Caviar Sauce

La Val Finca Arantei Albarino

OR

Chargrilled Longhorn Fillet, Celeriac and Truffle Purée, Pommes Dauphine,
Mushroom Duxelle, Cavolo Nero, Madeira Sauce

Alberca Single-Estate Malbec

Desserts

Dark Chocolate Fondant, Pistachio Centre, Cocoa Crumb,
Roasted Pistachios, Cassis Sorbet

Chambers Rutherglen Muscat

OR

Tunworth Cheese Bonbon, Truffle Honey, Rye Bread, Caramelised Walnuts,
Dehydrated Grapes

Domaine de Neuve Monbazillac

£39.95 / £59.95 including Wine Pairings

Menu subject to change depending on the availability of fresh, local produce

If you require information regarding the presence of ALLERGENS in any of our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.